Piwo Magda

- Gravity **16.6 BLG**
- ABV **---**
- IBU **38**
- SRM **6.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	4 kg *(66.7%)*	81 %	6
Grain	Strzegom Pale Ale	2 kg *(33.3%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	50 g	15 min	15.5 %
Aroma (end of boil)	Ahtanum	100 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	14 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	10 min
Spice	Skorka Curssao	20 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.